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Food & Drug Administration
Dockets Management Branch (HFA-305)
5630 Fishers Lane, #1061
Rockville, MD 20852

Docket No. 97N-0074

Forced molting, a method used routinely in egg production, is brutal and increases the amount of Salmonella in the nation's food supply. I urge the FDA to ban this practice.

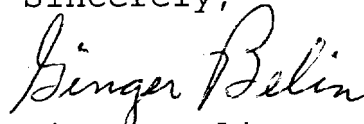
When egg production declines, the hens are starved and denied water for up to 10 days. This forced molting shocks the hens into losing their feathers and starting a new laying cycle. Up to 25% of the hens do not survive the trauma and stress.

Last January, New Scientist reported on United Poultry Concern's press conference on forced molting. Summing up the practice, it said, "But at last week's International Poultry Exposition in Atlanta, Georgia, Karen Davis of the Virginia-based animal welfare group United Poultry Concern said the practice makes chickens and their eggs more prone to Salmonella infection. Forced molting is banned in Britain though still widespread in the U.S.

"Her claims are backed by Peter Holt from the U.S. Department of Agriculture in Athens, Georgia. The Food and Drug Administration says it is considering the group's call for a ban."

Please help reform the egg industry by banning forced molting.

Sincerely,


Ginger Belin

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